

# 48" precision series™

Gas Self-Clean



GSCR484QG

#### 48" RANGE-TOP FEATURES

- 140 Deg. Simmer – 19,000 BTU Power-Flo™ burners (sealed)\*
- 800 – 30,000 BTU Power-Wok™ burner\*
- 18,000 BTU Infra-Q™ infrared BBQ grill\*
- BBQ-Grill sections includes Tru-Side™ channeling grates that reduce flare-ups\*
- Full extension drip trays on EZ-Glides\*
- 18,000 BTU Thermo-Griddle™ – 3/8" thick thermostatically controlled griddle plate
- 30,000 BTU double Thermo-Griddle™\*
- Stay-Cool™ die cast, chrome plated metal knobs\*
- Auto-ignition/re-ignition on all burners
- Stainless steel BBQ grill and griddle covers come standard
- Smooth-top continuous cast iron grates with easy to clean matte porcelain finish
- Island trim included

#### 48" OVEN FEATURES

- Self-clean
- Convection oven (primary oven only)
- Large oven: 4.6 cu. ft. oven cavity – 27" W X 14" H X 21" D
- Small oven: 2.1 cu. ft. oven cavity – 12" W X 14" H X 21" D
- Large oven fits 26" W X 18" D commercial size pans
- 18,000 BTU infrared broiler behind glass
- 30,000 BTU primary oven for uniform baking
- Moto-Rotis™ motorized rotisserie system\*

\* Capital Exclusive Feature

#### 48" OVEN FEATURES (continued)

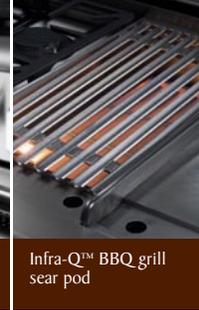
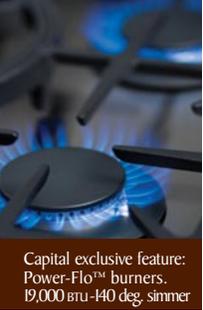
- Heavy-duty cast stainless steel rotisserie prongs\*
- Stainless steel rotisserie spit rod\*
- Flex-Roll™ oven racks for smooth operation\*
- Adjustable rear casters for easy installation
- Adjustable front legs for easy leveling
- Titanium speck porcelain oven interior\*
- 25-Watt bright oven lights
- 4 Rack positions w/ 3 racks provided (1 rack with broil pan position)
- Broil pan provided
- 1-1/4" thick professional-style handle
- Heavy-duty oven door hinges
- Extra large viewing windows w/ embossed design

#### OVEN MODES

Bake, broil, convection bake, convection broil, open-door broil, rotisserie, convection rotisserie, self-clean

#### OTHER OVEN USES

Defrost, preheat, warm, slow cooking, normal thawing, advanced thawing



Capital exclusive feature: Power-Flo™ burners. 19,000 BTU-140 deg. simmer

Capital exclusive feature: Moto-Rotis™ motorized rotisserie in oven

Capital exclusive feature: Flex-Roll™ oven racks

Infrared gas broiler

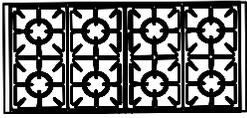
Optional cabinet red knobs

Infra-Q™ BBQ grill sear pod

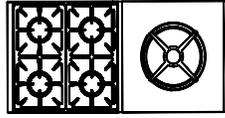
30,000 BTU Power-Wok™

Chopping block

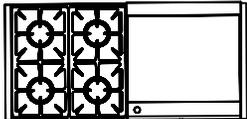
**GAS SELF-CLEAN CONVECTION MODELS AVAILABLE\***



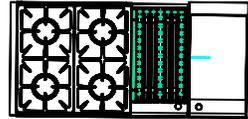
GSCR488 – 48" eight burner gas self-clean range + convection\*\*



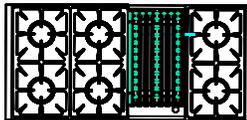
GSCR484W – 48" four burner gas self-clean range w/ Power-Wok™ + convection\*\*



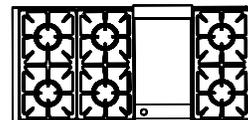
GSCR484G – 48" four burner gas self-clean range w/ 24" Thermo-Griddle™ + convection\*\*



GSCR484QG – 48" four burner gas self-clean range w/ 12" Infra-Q™ and 12" Thermo-Griddle™ + convection



GSCR486Q – 48" six burner gas self-clean range w/ 12" Infra-Q™ + convection



GSCR486G – 48" six burner gas self-clean range w/ 12" Thermo-Griddle™ + convection

\* Available in Natural Gas and Liquid Propane  
 \*\* Special order (longer lead times may apply)

**AVAILABLE ACCESSORIES**

- Conversion kits
- Birch wood chopping blocks
- CRK48 – Chrome and red knobs
- P48SHS – 19" stainless steel wall mount high shelf
- P48SLB – 9" stainless steel wall mount low back
- Wok ring

**COMPLIMENTARY PRODUCTS**

- PSVH48L – 48" Performance Series vent hood w/ 1200 CFM blower + lights
- PSVH48HL – 48" Performance Series vent hood w/ 1200 CFM blower + heat lamps + lights
- Duct covers
- GRT24WK – 24" 30,000 BTU built in Power-Wok™ range-top
- GRT30Q – 30" 40,000 BTU built in Infra-Q™ infrared BBQ grill

**SHIPPING WEIGHT**

450-600 LBS

**ELECTRICAL RATINGS**

VOLTAGE	CURRENT/POWER	FREQUENCY
120 VAC	20 AMP	60 HZ

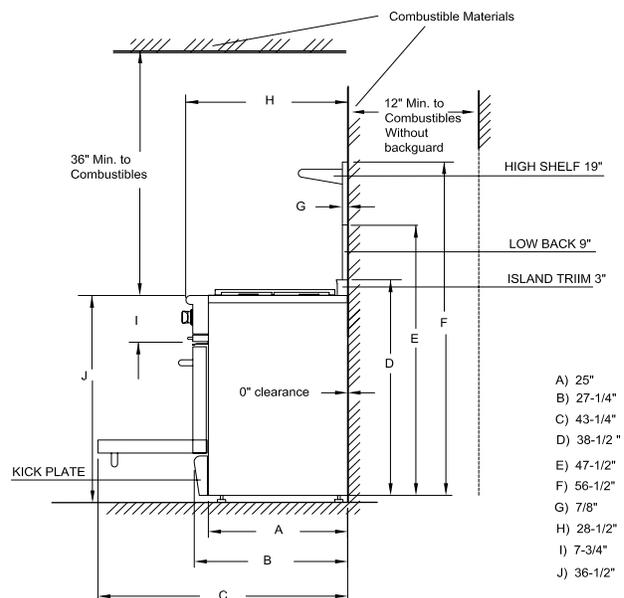
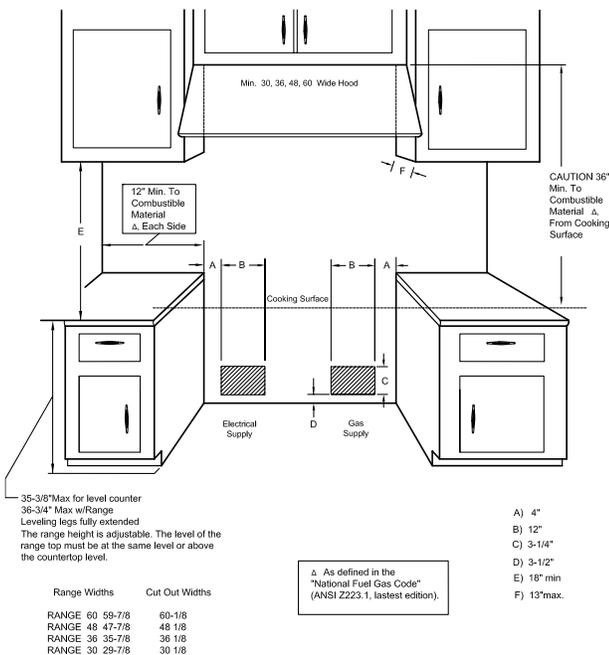
**GAS RATINGS**

	NATURAL GAS	PROPANE
Manifold pressure:	5.0" W.C.	10" W.C.

**OTHER**

- "0" clearance base cabinet installation
- Field convertible to LP or NG depending on gas type
- ETL certified for USA and Canada
- 2 years full parts and labor covers entire product (conditions apply)

**CABINET PREPARATION**



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